

Hors d'Oeuvre Reception Pricing

Fees and Charges

- **Usage Fee:** *(The usage fee includes your use of the Main Residence or Carriage House, and use of our standard glassware, plates, flatware, banquet tables and chairs, linens, and an on-site events coordinator.)*

Non-profit Organization

(Must present non-profit tax identification)

	Tuesday – Thursday, and Friday lunch	Friday Afternoon – Saturday
0-50 guests	\$250	\$500
51 + guests	\$400	\$800

Corporate and Personal

	Tuesday – Thursday, and Friday lunch	Friday Afternoon – Saturday
0-50 guests	\$500	\$1,000
51 + guests	\$800	\$1,600

- **Labor, Service, and non-alcoholic Beverage Fee:** **\$ 7.25 per person**

(For your beverage service, please choose either Coca-Cola products or Sparkling Apple Punch. Coffee will be served upon the request of your guests.)

- **The per person food costs are found with the menu selections.**

Miscellaneous Fees and Charges which may apply:

- State Holiday Charge **\$400.00**
- Additional Event time, per hour **\$200.00**
- Additional Set-up time, per half hour **\$ 75.00**
- Lectern, Microphone Rental **\$50.00 - 150.00**

Hors d'Oeuvre Menu

Please choose a minimum of 4, and a maximum of 7 items.
(Priced per Item / per Person)

Cold Hors d'Oeuvres - \$1.50

Sun Dried Tomato and Pesto Cheese Torta, served with Olives, Peppers and Assorted Crackers

Diced Seasonal Fruits with Fresh Berries

Breaded Chicken Strips served with a Buffalo Wing Style Hot Sauce

Smoked Salmon Pâté served with Toasted Bread

Assorted Domestic Cheeses with Crackers, garnished with Nuts and Dried Fruits

Artichoke Bacon Dip served with Crusty French Bread

Presentation of Fresh Garden Vegetables with Assorted Dips

*Belgian Endive with Gorgonzola Cheese filling, garnished with Grapes and Walnuts

*Imperial Stuffed Strawberries

Cold Hors d'Oeuvres - \$2.75

Beef Tenderloin Sandwiches

Macadamia Nut Encrusted Chicken with a Honey-Mustard Dipping Sauce

Assorted Croissant Cocktail Sandwiches

*Light Curry Chicken Salad served in a Puff Pastry Cup

*Red Pepper Crostini

*Jumbo Shrimp Cocktail

*Ham and Asparagus Canapés garnished with Fresh Dill

Hot Hors d'Oeuvres - \$1.50

Glazed Brie with Crusty French Bread, garnished with Nuts and Dried Fruits

Spicy Toasted Cheese Ravioli with Marinara Dipping Sauce

Parmesan Artichoke Dip served with sliced French Bread

Southwest Style Chicken Egg Rolls

Beef or Chicken Taquitos served with Guacamole, Salsa, and Sour Cream

Pork Pot Stickers served with a Ginger-Plum Dipping Sauce

Chicken Quesadillas

Crab Dip with Crusty French Bread

Fried Chilies filled with Cheddar Cheese

Crustless Spinach and Cheese Quiche

*Chicken Egg Rolls with a Hawaiian Styled Sweet and Sour Dipping Sauce

*Spicy Barbecue Beef Meatballs

Hot Hors d'Oeuvres - \$2.75

Mushrooms Stuffed with Italian Sausage, or Pesto and Chevre Cheese

Grilled Sesame Marinated Shrimp

Lamb Skewers served with a Mint Dipping Sauce

Items marked with an asterisk may be passed by the wait staff, if desired.

Assorted Sweets are served at all Receptions for no additional charge.